

ESPRIT DU VIN

'An occasion for every wine'

SORANNA SAGRANTINO DI MONTEFALCO RED WINE, D.O.C.G.



WINEMAKER'S NOTES

Made from 100% Sagrantino hand-picked from high density estate vineyards. This Sagrantino underwent an extended maceration of four weeks and was then aged for a total of 36 months, with 18 months in new and two year old French barriques and 18 months in bottle. This extended aging period delivers incredible balance between elegance and structure, resulting in a wine of outstanding class.

DESCRIPTION

SorAnna is an extremely concentrated and dense Sagrantino. Intensely ruby red in colour, it offers lush aromas of ripe wild berries, espresso, cassis, mint, cocoa, tobacco, and hints of oriental spices and vanilla. Incredibly well proportioned and full-bodied, with silky tannins enveloping layers of juicy fruits and balsamic spice, and a long, elegant finish.

SERVING SUGGESTION

This is the wine of choice for rich meat dishes, game, barbecued ribs, fillet mignon and prime rib. SorAnna is outstanding with fine cheeses.

SPEC SHEET

Vineyard	Martinelli
Varietal	Sagrantino 100%
Appellation	Montefalco Bevagna Umbria
Vintage	2007
Body	Medium
Alcohol %	14%